

CANS Bulletin

November 2018



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The Grapevine—A Note From Cheriee

November is upon us and the trees once bursting with color have now given up their leaves in Pierre. Did you know that November is Native American Heritage Month? Find some time this month to celebrate the rich and diverse cultures, traditions, and histories and to learn about the important contributions of Native people. The School Nutrition Association suggests celebrating this important month by honoring famous Native American individuals by hanging up pictures along with their stories, or display a large wall map and use colorful flags to identify the locations of different tribes in the U.S. Maybe add some traditional native American foods to your menu: [three sister soup](#), buffalo stew, [cranberry wojapi](#), or try an [apple-sage wild rice stuffing](#). While these USDA Mixing Bowl recipes are in household quantities they just need a little math to scale up to a larger quantity.

Have you considered an alternative breakfast meal service option? More and more schools are moving to a grab and go breakfast model, a breakfast in the classroom, or even adding a second chance breakfast. These alternative breakfast options can be used in the USDA School Breakfast Program. Our partners at the Food Research & Action Council (FRAC) have a handy, short [fact sheet](#) with some great information on breakfast alternative models. And [Health Futures from the National Education Association](#) has a wonderful comprehensive resource to get you started on an alternative breakfast model.

Did you hear that U.S. Department of Agriculture Secretary Sonny Perdue recently visited the Brandon Valley Intermediate School? His visit occurred in late October to attend a pep rally, talk about school lunch, and even helped serve lunch! Secretary Perdue shared his appreciation for the hard-working school nutrition professionals who he said help make lunch fun and nutritious. "I loved my teachers, but I probably loved my lunch ladies even more," Perdue said.

[Equipment grants](#) are due November 9! Even if you think it may be a long shot, I encourage you to submit a grant request if you need equipment. Last year we did not receive enough grant requests by the original deadline and had to extend the deadline.

And finally, at Thanksgiving we pause to count our blessings, take time to ponder the lessons we have learned, and to look back at all the great memories and good people who came into our lives. We appreciate you all so much! Happy Thanksgiving Day to you and your loved ones.

-Cheriee Watterson

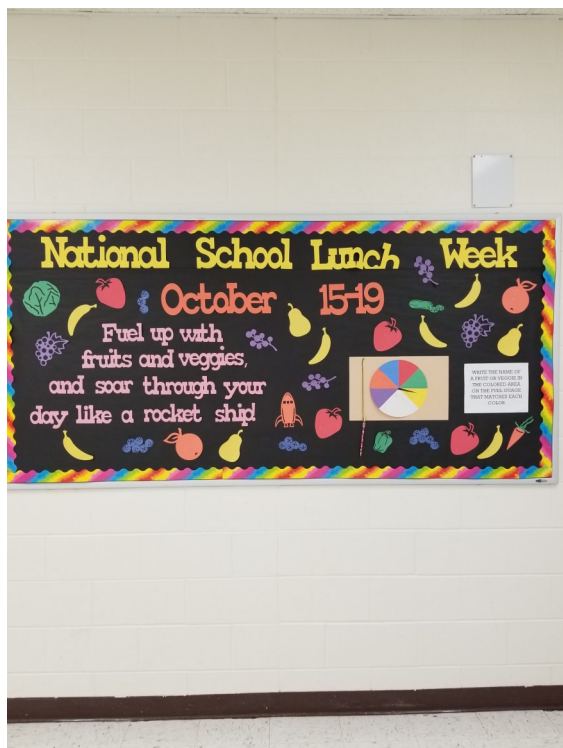
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South Dakota Sponsor Spotlight!

Is your school or agency is doing anything unique and interesting in your programs that you would like to share!? Do you want to be featured in our South Dakota Sponsor Spotlight segment!? Submit any pictures along with a summary of the exciting events that you're doing to DOE.SchoolLunch@state.sd.us.

Schools Celebrate National School Lunch Week!

A shout out to two schools that celebrated National School Lunch Week! Find pictures below of Belle Fourche School District Middle School's bulletin board (on the left) and West Central School District's Hartford Elementary Building's celebration (on the right)!



Check in With CANS Monthly Conference Call

SY 18-19 Dates

Mark your calendar!! Check in with CANS is a monthly conference call scheduled for the first Thursday each month. This call is open to all agencies on the Child Nutrition Programs and the Food Distribution Program in schools. Each call will start with a report from CANS with hot topics, new guidance or program clarifications, and reminders of upcoming dates. There will also be time scheduled during each call for participants to ask questions.

Check in with CANS is scheduled on the first Thursday of each month starting at **2:30 pm CT / 1:30 pm MT**. Calls are scheduled for:

- December 6th
- January 3rd
- February 7th
- March 7th
- April 4th
- May 2nd
- June 6th (*tentative*)

To join the conference call, **dial 1-866-410-8397 and enter code: 6507733610**. If you have trouble joining the conference call, or have additional questions, call the CANS office at 605-773-3413. Feel free to send in questions ahead of the call to DOE.SchoolLunch@state.sd.us please reference "Conference Call Question" in the subject line.

Shortly before the call, an agenda will be posted to the CANS website main page, <http://doe.sd.gov/cans/index.aspx>, under *Check in With CANS*. Shortly after the call is complete, the call minutes will replace the agenda with additional information. Please mark your calendar for these dates and join us!

Local Agency Procurement Support (LAPS)

So, do you have “Oh So Many Questions!!!” about Procurement? Why not network with other agencies and CANS to get those questions answered? Starting on **November 14** at **2 pm Central time** we will begin having monthly procurement calls on a variety of topics. They will continue to be held on the second Tuesday of each month unless otherwise notified.

- November 14 – Code of Conduct
- December 12 – Procurement Plan
- January 9 – Micro purchases

The call-in number is **1-866-410-8397** and the conference code is **3490506657**. Email reminders will be sent out to Food Service Directors and Business Managers the week before the call. Please mark this on your calendars and have your questions ready. If you have any procurement topics you would like to have addressed, please email or give me a call.

Gerianne.Headrick@state.sd.us or 605-773-4718

Equipment Grants

Equipment grants are now available! You can find the equipment grant application on the [CANS NSLP](#) website under “Equipment Grants”.

- Applications are due November 9, 2018.
- Grants to qualifying SFAs will be announced no later than January 2019.
- Grant funds should be obligated by June 30, 2019, if there are concerns with this time frame please contact the CANS office.
- Any funds not used must be returned to the State Agency prior to September 30, 2019.
- Grant recipients should fully expend their NSLP equipment assistance grants by September 30, 2019.
- Contact the CANS office if timelines are a concern.
- Priority must be given to schools with 50% or more of the enrolled students eligible for free and reduced priced meals (based on October 2017 data).

School Garden Grants

The purpose of this mini-grant is to actively engage schools in developing a garden and implementing nutrition education components to show children how food is being produced (grown in the garden), how that connects with the food items served in the school cafeteria and encouraging them to increase their consumption of fruits and vegetables. A team approach including the school, parents and community is recommended. The sub-grant can be used in schools, after school programs, and summer programs that qualify as Team Nutrition entities. Entities can apply for up to \$1,000 each school year. It is acceptable to request smaller amounts. For more information on this mini grant and to receive the application please visit: <http://doe.sd.gov/cans/teamnutrition.aspx>.

Farm to School—Grant Opportunity

The FY 2019 USDA Farm to School Grant Request for Applications (RFA) is available! Grants are designed to expand farm to school programs that improve access to local foods in eligible schools.

Awards are up to \$100,000 for Implementation Grants, and \$50,000 for Planning & Training Grants. Applications are due December 4, 2018.

For more information and upcoming webinars (October 16 and 17) on writing/submitting a successful application, visit <https://www.fns.usda.gov/farmentoschool/resources-farm-school-grant-program-applicants>.

Farm to School—Training & Curricula Request for Proposals (RFP) Available

This RFP process will help establish cooperative agreements with organizations to create a 'producer-focused training curriculum', which is designed to launch or expand Farm to School efforts.

Contracted organizations will also conduct and evaluate "train the trainer" style trainings on how to use the curriculum.

Applicants could receive up to \$2,000 for the cooperative agreement(s). The application deadline is November 26, 2018.

For more information, visit <https://www.grants.gov/web/grants/view-opportunity.html?oppId=309260>.

Verification Report—Due November 15th

As a reminder, the verification reporting deadline is **November 15th**. Please remember that this report is submitted through iCAN. The Verification Process and Verification Reporting slides and recordings of the webinars are posted on the [CANS NSLP webpage](#) under the “Trainings and Webinars” heading. Please contact the CANS office at DOE.SchoolLunch@state.sd.us or call at 605-773-3413 with any questions.

Fresh Fruit and Vegetable Program Updates

FFVP Claim Access

- Once the NSLP iCAN application is approved, CANS is able to approve the selected sites for FFVP within the iCAN system. This is a manual observation process at this point.
- After the FFVP site has been approved in iCAN, Finance & Management is alerted to add the FFVP award to the FFVP site in iCAN.
- Once the award has been added, an email communication is provided to the FFVP Site Contact, indicating that claim access is now available.

FFVP Approvals with CEP

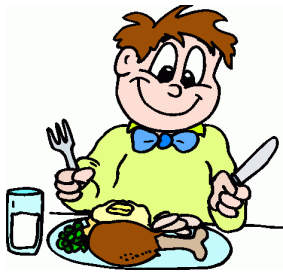
- Site selection is primarily based on free/reduced percentage as of the October from the previous year.
- For example, FFVP selection for SY19-20 will be based on the October '17 F/R site percentage.
- If a site is participating in CEP, CANS is required to consider the individual site 'Identified Student Percentage', rather than the determined Group ISP.
- For example, if the school district has grouped together multiple sites for CEP, achieving a 100% Free claiming percentage, CANS would still need to take the individual site ISP, or 'would-be' individual site claiming percentage regarding FFVP site selection.

LNI Trainings

Lakota
Nations
Education
Conference
Food Service
Training

Orientation to School Nutrition-
December 12th & 13th, 2018.
ServSafe Training-All day
December 14th, 2018

“You know, the act of feeding someone is the ultimate act of care and affection.”
Sylvain Reynard



Orientation to School Nutrition will review the meal patterns for both the National School Lunch Program and School Breakfast Program. Offer versus Serve, food safety basics, production records and more! This class is geared toward individuals who work within the School Nutrition Programs (National School Lunch and School Breakfast Programs). Mikayla Hardy and Katie Dryden will be the presenters of this informative session and come to us from the South Dakota Department of Education. Child and Adult Nutrition Services. This training will be held from 1:00 PM – 3:45 PM on Wednesday December 12, 2018 and continues Thursday December 13th from 9:00 AM until 11:45 AM. Registration can be completed online at: www.lakotationsconference.com. Please mention that you are attending the food service training in the comments portion of the registration page and at the conference registration desk.

SERVSAFE TRAINING-DECEMBER 14TH, 2018



WHAT IS SERVSAFE?

ServSafe is an educational program. The main goal of ServSafe is to educate food service workers about food safety. This training will be all day on December 14, 2018 at the Ramkota Inn in Rapid City SD.

Both of these trainings will be held as part of the **Lakota Nations Education Conference** at the Ramkota Inn in Rapid City, SD. Registration can be completed online at: www.lakotationsconference.com. Please mention that you are attending the food service training in the comments portion of the registration page and at the conference registration desk.

SNA University Trainings—Save the Date

University Training Save the Dates!

These trainings have taken the place of what used to be chapter meetings. Anyone from any region can attend any of these trainings. Registration will be sent out couple months prior to each training.

FREE for SNA Members!

Southeast Region | Sioux Falls
January 28-29 Industry Conference

West Region | Rapid City
February 15 | Conflict, Reimbursable Meals,
Food Safety, Chef Training

Central | Pierre
March 30 | New Managers Training

Northeast | Aberdeen
April 6 | Reimbursable Meals, Utilizing
Cafeteria as the Classroom

SNA Industry Conference Registration

The School Nutrition Association of South Dakota has released the registration for their Industry Conference and Sip & Stroll Event. They have a great line up with many great partners to provide you an awesome training. They hope you will join them! [Click here for registration](#)

Below are some details about the conference:

- Registration closes January 21st
- You may pay with credit card or check
- Conference runs afternoon of the 28th and ends before lunch on 29th
- Hotel accommodations are listed in registration link

Produce Safety University

With September being National Food Safety Education Month, we would like to make you aware of a course being offered by the U.S. Department of Agriculture and Nutrition along with the Office of Food Safety. This course is titled Produce Safety University (PSU) and is a week-long course covering the fresh produce supply chain and how to handle raw, uncooked produce to prevent the spreading of foodborne illness. This course will be held at one of five regional offices in the spring of 2019. Attendees will enjoy the course with all travel expenses paid. If you would like to attend, or know someone that would benefit from this course, they must be nominated by a State Director of a Child Nutrition Program by December 3, 2018. You can learn more about that process here: <https://www.fns.usda.gov/food-safety/produce-safety-university>.

Enhancements to the Food Buying Guide (FBG) for Child Nutrition Programs

The FNS has released new enhancements to the [Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool](#). The changes were specific to Recipe Analysis Workbook (RAW) which is now able to allow an already existing RAW to be copied and recreated for different serving sizes, as well as allowing you to include the total vegetable amount with a breakdown of vegetable subgroup amounts on the meal pattern contribution statement, and a create notes section has been added. In addition to those changes, the preschool meal pattern charts have been added as well.

Best Practices for Preventing or Reducing School meal Debt—Food Research & Action Center (FRAC)

A recent school nutrition report found that three in four school districts had unpaid school meal debt. Strategies to reduce school food service account debt include, but are not limited to:

- Taking steps to ensure all students who are eligible for free or reduced-price school meals are certified to receive them
- Responding quickly when students begin to accrue debt
- Consider special provisions, like Community Eligibility Provision or Provision 2, if the school has a significant number of low-income students
- Consider eliminating Reduced-Price charges – the school can use excess funds from the food service account to cover the reduced-price per-meal charge
- Ensure School Meal Applications are accessible – consider language barriers and potential misunderstandings about eligibility
- Provide School Meal Applications at multiple venues – back-to-school night, afterschool programs, work with community stakeholders
- [Use the meal program application submission date as the effective date](#)
- Implement USDA policies and review possible options, as outlined in the [USDA Eligibility Manual](#)

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- Accept new and transfer students' certification for free or reduced-price school meals – See the Eligibility Manual for details
- Institute consistent communications about school meal accounts
- Encourage families to apply for school meals
- Reduce or eliminate a student's ability to purchase competitive foods

For in-depth information on the above points, and additional guidance and resources, see the [FRAC article on Best Practices for Preventing or Reducing School Meals Debt](#), found on the CANS-NSLP webpage, under School Meal Programs Requirements in the Unpaid Meal Charge Policy section.

iMATCH—Potential Matches

- Consider observing the 'high probability' potential matches in the system
(Student Eligibility ➡ Administration ➡ DC Matching ➡ Potential Matches tab)

1 Student Eligibility

2 Administration

3 DC Matching

4 DC Matching

5 Probability

6 Apply

Students enrolled at school
- system identifies a potential match

Student records from SNAP/TANF
- system identifies this record may match with enrolled student

Click 'Compare' to investigate the two files,
and decide to make a match

- Student records on the left (green header) come from your school's enrollment
- Student records on the right (orange header) come from the SNAP/TANF list
 - The system identifies that these two student records may be a match, however, there are not enough consistent points for an automatic match to occur.

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- Click the 'Compare' button (red arrow) to look closely at the 'Scorecard' of the two files
 - Click the 'Match' button on the Scorecard if it is determined that the two records identify the enrolled student.

See the recorded [iMATCH Training Webinar](#) or the [iMATCH User Manual](#) for more information.

Food Service Management Company Training

Tuesday, November 27 starting at 2pm Central: Food Service Management Company (FSMC) Request for Proposal (RFP) Training:

- For agencies in their final year of a contract with a Food Service Management Company or an agency that needs to renegotiate their contract.
- In this teleconference we will discuss requirements for the Request for Proposal and go through the prototype.
- Please dial 1-866-410-8397 and enter conference code #3490506657

Wednesday, December 5 starting at 2 pm Central: Food Service Management Company (FSMC) Information:

- This teleconference is for agencies interested in hiring a Food Service Management Company. We will talk about factors to consider before deciding and what process the agency must do to hire a FSMC.
- Please dial 1-866-410-8397 and enter conference code #3490506657

Thursday, January 10 Hiring a Food Service Management Company:

- **8am – 12pm Central:** If you are interested in learning more about the process of hiring a FSMC this training is for you. There are many factors to consider when making this important decision for your agency. The required processes will be covered as well.
- **1pm – 5pm Central:** This part of the day will cover the State Agencies Request for Proposal Prototype with a goal of having it completed by the end of the day. We will also address any specific questions and challenges.

Location: Pierre – exact location yet to be determined

- Registration will be done through a Survey Monkey email.

Preschool Aged Children Meal Pattern Requirement

The Child and Adult Care Food Program (CACFP) new meal patterns went into effect on October 1, 2017. These new requirements updated the old CACFP preschool aged children requirements. You can find these new meal pattern requirements posted on the CANS NSLP website (<http://doe.sd.gov/cans/nslp.aspx>) under the section called Menu Planning: References, Worksheets, and Production Records. The link is called [PreK Meal Pattern Requirements](#).

However, School Food Authorities (SFAs) have a choice for menu planning for preschool aged children attending a school site. A menu flexibility is allowed when preschoolers and K-5 students eat in the same meal service area at the same time. This flexibility is designed to reduce administrative burden and ensure integrity of the Programs. Schools that serve meals to preschoolers and K-5 students in the same meal service area at the same time may choose to follow the grade-appropriate meals patterns for each grade group, or serve the K-5 meal pattern under parts 7 CFR 210.10 and 220.8 to both grade groups. More information about this flexibility can be found in the US Department of Agriculture (USDA) Food and Nutrition Services (FNS) memo SP 37-2017 Flexibility for Co-Mingled Preschool Meals: Questions and Answers (<https://www.fns.usda.gov/school-meals/policy>).

Pick It! Try It! Like It!

Sweet Potatoes are November's Pick it! Try it! Like it! The sweet potato was domesticated more than 5,000 years ago! Members of Columbus' expedition in 1492 were the first Europeans to eat sweet potatoes. Vardaman, Mississippi calls itself "The Sweet Potato Capital" and holds the National Sweet Potato Festival every November. However, North Carolina produces more sweet potatoes than any other state in the U.S. For a fact sheet, recipe card, and sampling instructions for Sweet Potato Fries please visit <http://igrow.org/up/resources/04-5039-2013.pdf> and an instructional YouTube video can be found here: https://www.youtube.com/watch?v=sa3UpqUv98w&list=PLlIdDb7IZYqIWYg_nH3tCtQgNv0DcsstO&index=7



Pick it! Try it! Like it!

2018-2019 Team Nutrition Webinar Series

Join us on the **2nd Thursday** of every month at **2:30 PM** (CST) for our 2018-2019 Team Nutrition webinar series. SDSU Extension Family and Community Health Field Specialist, Francesca Benson (previously Willard), will be conducting this monthly webinar series over the course of the next 6 months. Tune in to learn more about what Team Nutrition has to offer, grant-specific topics, tips on applying for grants, and much more! Learn and understand more about Team Nutrition and be able to ask Francesca about any specific questions you may have! See below for tentative dates and topics for the 6-month webinar series!

- November 8th – Smarter Lunchrooms
- December 13th – Tips for Applying for Grants
- January 10th – Farm to School
- February 14th – Fuel Up to Play 60
- March 14th – Team Nutrition Resources

If you would like to be included on the listserv for reminder emails and links to upcoming webinars email Francesca at Francesca.Benson@sdstate.edu.

Here is the link for the December webinar: <https://sas.illuminate.com/m.jnlp?sid=2007004&password=M.5D342ABAD516CA60FEF8CD64EF0098>

Community Active Transportation Assessments Available!

The **SD Department of Health** is pleased to offer a technical assistance opportunity for South Dakota communities on conducting active transportation assessments that can jumpstart improvements to the built environment, enhancing walkability and bikeability. **Active transportation** integrates physical activity into daily routines such as walking or biking to destinations such as work, grocery stores or parks. Previously selected communities include **Huron, Mitchell, Salem, Volga, Ft. Pierre, Crooks, Burke and Tripp.**

One SD community, or two communities as a joint inter-community application, will have the opportunity to work collectively with SDSU-LA *City Planning* students under the direction of Professor Donald Burger during their spring, *January – April 2019*, City Planning course. SDSU will conduct on-site assessments of the built environment in the selected community, analyze their findings and present a final set of realistic recommendations to the community stakeholders. The full description and application can be found at HealthySD.gov under the [Funding Opportunities](#) tab at the top of the page. The deadline for communities to submit applications is **December 3, 2018**. Take the first step towards improving walkability in your community. Walkable communities benefit everyone!

Team Nutrition Menu Planner—Resource

Team Nutrition has created a new resource for schools to use and help them plan menus to meet the USDA requirements. The Menu Planner is divided into seven chapters: 1. Child Nutrition and School Meals, 2. Food-Based Menu Planning, 3. Menu Development, 4. Meal Preparation Documentation, 5. Procurement and Inventory Management, 6. Meal Modifications to Accommodate Students with Disabilities, and 7. Marketing School Meals for Success. These chapters can help you in all aspects of your School Meals Programs. It can also help you in knowing what documentation to keep for your administrative review. You can find the Team Nutrition Menu Planner on the [CANS NSLP website](https://www.fns.usda.gov/cans) under the “School Meal Programs Resources” dropdown, in the “National School Lunch/Breakfast Programs” section.



SNA Webinar Wednesdays

On Wednesdays the School Nutrition Association (SNA) presents webinars relating to various topics across the Child Nutrition Programs. Below you will find a list of upcoming webinars that they will be hosting. You can find more information about each of the webinars as well as registration information here: <http://schoolnutrition.org/learning-center/webinars>

Registration is Open:

Expanding Beyond Lunch: Becoming a School Nutrition Hub

Wednesday, November 14, 2018, 1:00 pm CT / 12:00 pm MT

Become a Nutrition Hub to feed your students and grow your programs! Participants of this webinar will hear from two directors who have started summer and supper programs in their districts.



Building for the Future with CACFP

Mealttime Memos for Child Care

The October 2018 issue of *Mealttime Memo for Child Care*, the monthly newsletter that includes menus, recipes, and activities related to child care, is now online at <https://theicn.org/icn-resources-a-z/mealttime-memo/>. The October 2018 issue is titled **Fall Picnic Celebration**.

iCAN Applications for 2018-2019

The 2018-2019 iCAN renewal applications for the Child and Adult Care Food Program must be completed by October 21, 2018 to make sure there is enough time to process the application before November 10 to ensure an on-time payment for the month of October 2018. Please make every effort to get them submitted as quickly as possible, if you have not already done so. Also, remember that you must click on the red Submit for Approval button before we will review them. If you are having a problem getting the Submit for Approval button to engage (turn red), see the Frequently Asked Questions document under Applications, then Download Forms within the iCAN system.

NEW CACFP Webinar

A new webinar has been recorded to cover the topic of Understanding Grains and Whole Grains in the CACFP. The webinar, handouts, and quiz are posted at <http://www.doe.sd.gov/cans/cacfp.aspx#training>. If you are trying to access the webinar by typing the web address, use this URL (<http://www.doe.sd.gov/cans/cacfp.aspx>) and then scroll down on the page until you get to the training section of the page. The first link only works as a link and current does not work if you try to type it in.

NEW Summer Food Service Program Permanent Agreements

Summer 2018 Authorized Representatives will be receiving another SFSP Permanent Agreement to sign and return to the Child & Adult Nutrition Services office. The South Dakota Department of Education Summer Food Service Program had a federal review and it was discovered two sentences on the assurance were missing from your most recently signed copy. Corrective Action for our state requires us to send you the corrected version and to have you sign it and return to our office. Cheriee Watterson will sign it and the new version will replace the one currently in your file and scanned to iCAN SFSP under the Attachments. Look for those to come to you in an email with instructions. Sponsors who are on NSLP, this is a different permanent agreement than the one due in October that was only for school lunch.

As a reminder, fall is the best time to schedule the community meetings/debriefing sessions and determine in your own area how the summer feeding went. This is a great opportunity to network and get plans started for summer 2019. No Kid Hungry has a [Proactive Planning for Summer Meals Sponsor](#) resource to assist you in targeting your community aspirations.

The Summer Meals Newsletter will continue through the fall and winter months. It is located on the [SD DOE Summer Food Service Program](#) website under the gray title bar SFSP Sponsor Newsletter. This is a great resource from the national office and has information on webinars and calls that are optional for you to participate in; yet, could aid in the expansion of your summer meals program.

USDA Foods in Schools

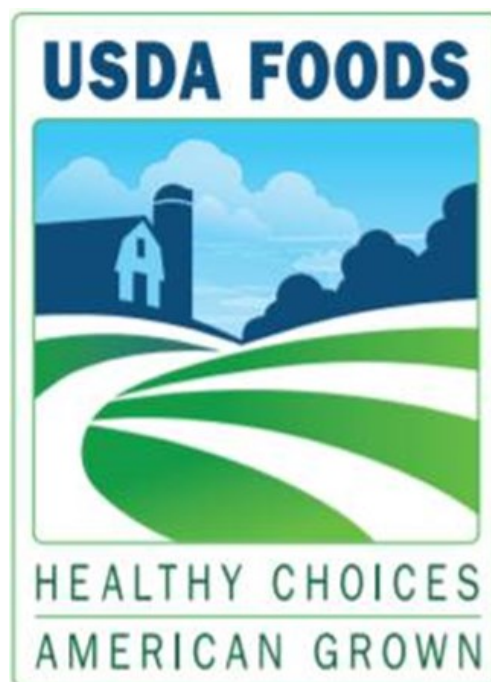
If you would like more information about USDA Foods in Schools, the Institute of Child Nutrition (ICN) offers free online training courses. ICN also offers many free resources such as USDA Recipes for Schools and Food Safety posters, etc. The link to ICN is: <https://theicn.org/>

Another resource you may find useful is the Food and Nutrition Services (FNS) site through USDA. The link to FNS is: <https://www.fns.usda.gov/fdd/schoolscn-usda-foods-programs>.

iCAN Food Ordering Process Changes

Upcoming USDA Foods (commodity) changes will impact your orders in iCAN, please read this article and contact CANS with questions!

To provide our schools with the best quality food products and to simplify the ordering process, we will be making some changes over the next few months. Please join in on the next Check in With CANS conference call for more details and to ask questions!



1) Effective with the November delivery order (which opens October 1):

- We will clear allocations for USDA products that have a shorter shelf life. This will allow all schools an opportunity to use these products faster, so they have a longer shelf-life when you receive them. These items will be placed in Surplus and can be ordered **by all schools on a first come, first serve basis**. There will be a limited number of cases for each item; place your order early for best selection. Surplus items are listed in the Unallocated column on your monthly iCAN order form.

Order						Generate Excel File
Commodity	Available Current Allocation	Allocation Order Quantity	Available Non-Allocated Inventory	Non-Allocated Order Quantity	Total Order Quantity	
<u>Entitlement Commodities</u>						
100036 - Cheese, American Skim Sliced Pack Size: 6/5# / Cases Facts USDA Value: \$38.50		<input type="text" value="0"/>	3	<input type="text" value="0"/>	0	
Processing Fee: \$0.00 S&H Fee: Total Unit Cost: \$0.00						

- The 2018-19 school year allocations will be cleared for the following items:
 - 100003 Cheese Cheddar Yellow Shredded
 - 100034 Cheese Mozzarella Lt Shredded
 - 100036 Cheese, American Skim Sliced
 - 100101 Chicken, Diced

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- 100117 Chicken Fajita Strips
- 100277 Orange Juice Frozen Singles 4 ounces

If you had allocated products that were cleared, your entitlement dollars will be returned to you school.

- **Processed Food items** that were allocated but not ordered for September and October delivery will also be cleared. Affected schools will be notified individually by email. If you had allocated products that were cleared, your entitlement dollars will be returned to your school.
- **Processed Food items** that were to be allocated for November will be cleared. Your entitlement dollars will be returned to your school.
- **Remember that items cleared from allocations will still be available to order on a first come, first serve basis. These items will appear in the unallocated column of your iCAN monthly order form.**

2) Effective with the December delivery order (which opens November 1):

We will be clearing allocations for December Processed Food items. These items will be placed in Surplus and can be ordered **by all schools on a first come, first serve basis**. Surplus items are listed in the Unallocated column on your monthly iCAN order form.

If you had allocated products that were cleared, your entitlement dollars will be returned to your school.

3) Effective with the January delivery order (which opens November 27): In response to feedback from many of our schools that are locked into receiving specific quantities of foods based on the (January) survey responses, we are making a change to our current allocation ordering process. This change will allow all schools to order what is needed for the month, on a first come first served basis.

- We will no longer lock in and allocate product to schools based on a schools survey selections. This will allow schools more flexibility in the use of their entitlement dollars. Entitlement dollars will not be tied up in allocations for products they may no longer want. These allocations have been a great source of confusion for many schools and easily results in a school ordering too many (or too little) of a product because their menu forecast used for the survey was not perfect.
- All remaining allocations in the iCAN system will be cleared. Your entitlement dollars will be returned to your school.
- All ordering, effective with the January 2019 order form, will be on a **first come first serve basis**. All available products in the warehouse will be listed in the Unallocated column on your iCAN monthly order form. Since all ordering will be on a **first come, first served basis**; place your orders early for best selection.

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These changes in the USDA Foods/SD processed food allocation and ordering process will help ensure schools can order the foods needed each month without being locked into selections months in advance. This change will also allow faster rotation of foods in our State warehouse, resulting in a longer shelf-life and fresher food for you at the school. We welcome your feedback on the Food Distribution Program as we continue to change and grow to make the program more effective for the schools in South Dakota.

Overages, Shortages and Damaged (OS&D) Reporting

OS&D Reporting is not required unless you have received more product than you ordered, different product than you ordered, you were shorted on your delivery or if you received damaged product.

#300531 Beef Crumbles

JTM has experienced a manufacturing breakdown that required changes to their product line. Until further notice, South Dakota will be unable to order product #300531 Beef Crumbles. We apologize for any inconvenience.

SPEND, SPEND, SPEND

Each school district is encouraged to spend 105% of their annual entitlement. The iCAN system will allow you to spend 105% of your total annual entitlement dollars.

2019 USDA Show Us Your Tray Photo Contest

Do you have a signature dish using USDA Foods? Are you willing to share a photo of it? If so, the **USDA Show Us Your Tray Photo Contest** is for you!

The USDA is requesting photos that showcase how schools use only USDA Foods in their school meals. Visit <https://www.fns.usda.gov/fdd/2019-show-us-your-tray-photo-contest> for more information. The contest begins November 1st, 2018 and ends January 15th, 2019. All entries should be emailed to USDA Foods at USDAFoods@fns.usd.gov.

The Child and Adult Nutrition Services office would like to see your creations as well! Please send a copy of your submissions to DOE.SchoolLunch@state.sd.us.

Updated Policies

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program

One new policy has been issued for Child & Adult Care Food Program since the last bulletin. Current policies can be found at <http://www.fns.usda.gov/cacfp/policy> (CACFP memos).

Date	Document #	Title
10/10/2018	SP01 CACFP01-2019	Guidance for FY19: Updated CACFP Meal Patterns and Updated NSLP and SBP Infant and Preschool Meal Patterns

School Nutrition Programs (SP Memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>. **One** new policy has been issued since the last bulletin.

Date	Document #	Title
10/10/2018	SP01 CACFP01-2019	Guidance for FY19: Updated CACFP Meal Patterns and Updated NSLP and SBP Infant and Preschool Meal Patterns

Summer Food Service Program

One new policy has been issued for Summer Food Service Program. Policies can be found at <http://www.fns.usda.gov/sfsp/policy>.

Date	Document #	Title
10/11/2018	SFSP 01-2019	Summer Food Service Program Memoranda Rescission

Food Distribution

No new policies have been issued for food distribution programs since the last bulletin. Food Distribution policies can be found at <http://www.fns.usda.gov/fdd/policy>.

Requests for Comments

According to the USDA websites, the following comment requests are open:

Date	Title	Comments Due
10/04/2018	Increasing Flexibility for Verification of For-Profit Center Eligibility in the CACFP	12/03/2018

Contact CANS

For any questions, comments, or concerns

Email: DOE.SchoolLunch@state.sd.us

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

Professional Standards Reminder: Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the [SD Tracker Tool](#) posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.